

## Antipasti / Zuppe

Basket of focaccia	\$7
Bruschetta – 2 pieces grilled bread with tomato mixture	\$14
Prosciutto crudo di ‘Carpegna’ DOP	\$22
Affettati misti – mixed Italian salumi with cheese & pickled vegetables	\$27
Prosciutto crudo di ‘Carpegna’ DOP <i>with choice of:</i> Cavaillon melon <b>OR</b> fresh figs <b>OR</b> stracciatella cheese	\$24
Bresaola with arugula and goat cheese	\$21
*Beef carpaccio	\$20
Salame (3 types) with fresh figs	\$20
Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion	\$23
Eggplant parmigiana	\$20
Octopus carpaccio	\$22
Escargot – classic escargot with butter, garlic & parsley	\$23
Octopus salad – chilled marinated served w/potato, celery, black olive, lemon	\$22
Polenta con porcini	\$26
Vichyssoise – cold potato leek soup	\$12

## Insalate

*Insalata di Cesare – classic caesar salad with baby red romaine	\$17
Insalata della casa – arugula, Italian radicchio with house dressing	\$17
Arugula – with grilled apple, pear, pineapple and gorgonzola	\$17
Caprese – fresh Italian mozzarella di bufala w/farm-fresh heirloom tomatoes	\$23
Fior di latte – fresh Italian mozzarella w/farm-fresh heirloom tomatoes	\$22
Truffle burrata with heirloom tomatoes	\$24
Grilled romaine with goat cheese	\$15

## Pasta / Risotto

Fresh <b>BLACK SUMMER TRUFFLES</b> – choice of risotto, fettuccine, or tagliarini	\$100
Risotto del Giorno – with rock shrimp & peas	\$35
Linguine with shrimp – sauteed with arugula, garlic & grape tomato	\$33
Linguine alle vongole – fresh Manila clams w/white wine, garlic & fresh herbs	\$35
Fettuccine con funghi – porcini mushrooms	\$35
Pasta al pomodoro & basilico – choice of any pasta on the menu	\$21
Farfalline with smoked salmon in a light vodka sauce	\$31
Tagliolini with fresh chanterelle mushrooms	\$35
Gnocchi Sorrentina – baked w/fresh tomato, mozzarella & provolone	\$31
Cavatelli with Italian sausage and sun-dried tomato	\$31
Panzotti – porcini filled in a truffle cream sauce w/shaved truffle	\$36
Pappardelle Bolognese	\$33
Paccheri with red & yellow ciliegini Italian tomatoes & fresh stracciatella	\$30
Tortellini Valdostana – meat filled in a cream sauce with peas & ham	\$30

## Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$35
*Red Snapper Livornese – sauteed with white wine, onion & light tomato	\$35
*Grilled Salmon	\$35
*Fresh Scallops – pan-seared dried scallops	\$38
*Fresh Dover Sole – for 2 – served tableside with a beurre blanc sauce	\$80

## Carne

Fegato alla “Veneziana” calf liver w/ onions & white wine vinegar, w/ polenta	\$30
Scaloppine al limone – veal with lemon & capers	\$34
Scaloppine con porcini – veal with porcini mushrooms	\$36
Pork tenderloin with green apple, sage in a white wine sauce	\$32
*Breast of Long Island duck with figs	\$38
*Grilled Berkshire 1 ½ lb double pork chop – (35 minutes preparation time)	\$42
*Grilled Rib-eye 16 oz. – (also available sliced and/or with green peppercorn sauce)	\$60



**One complimentary basket of bread & olives; additional bread basket \$5**

Add shrimp to any dish - \$15

No cheese will be served with seafood

Sharing of entrees - \$10

Please be patient, each order is freshly prepared

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness